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IS 3892 (1975): Frozen Lobster Tails [FAD 12: Fish and Fisheries Products]



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( Reaffirmed 2000 )

*Indian Standard*

SPECIFICATION FOR  
FROZEN LOBSTER TAILS

*( First Revision )*

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**INDIAN STANDARDS INSTITUTION**  
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG  
NEW DELHI 110002

# *Indian Standard*

## SPECIFICATION FOR FROZEN LOBSTER TAILS

### ( *First Revision* )

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( Continued on page 2 )

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**IS: 3892 - 1975**

( Continued from page 1 )

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( Continued on page 7 )

( Continued from page 2 )

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*Indian Standard*  
**SPECIFICATION FOR  
FROZEN LOBSTER TAILS**  
*( First Revision )*

**0. FOREWORD**

**0.1** This Indian Standard ( First Revision ) was adopted by the Indian Standards Institution on 24 February 1975, after the draft finalized by the Fish and Fisheries Products Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** Quick frozen lobster tails constitute one of the important marine products exported from our country. There is considerable scope for developing our exports further if the quality of the products is maintained continuously at a higher level.

**0.3** This standard was first published in 1966. In the present revision almost all the requirements have been modified and elaborated mainly based on the survey undertaken and information supplied by the Export Inspection Agency, Cochin.

**0.4** In the preparation of this standard, due consideration has been given to the provisions of the Prevention of Food Adulteration Act, 1954 and the Prevention of Food Adulteration Rules, 1955. However, this standard is subject to the restrictions imposed under this Act, wherever applicable.

**0.5** This standard contains clauses which call for an agreement between the purchaser and the vendor at the time of placing orders. The relevant clauses are 3.1 and 4.4.2.

**0.6** For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test, shall be rounded off in accordance with IS : 2-1960\*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

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\*Rules for rounding off numerical values ( revised ).



**IS : 3892 - 1975**

## **1. SCOPE**

**1.1** This standard prescribes the requirements and the method of sampling and test for tails of all the species of the genera *Panulirus*, *Thunnus* and *Peurulus*.

## **2. TERMINOLOGY**

**2.0** For the purpose of this standard, the following definition shall apply

**2.1 Size** — Mass in gram per piece of lobster tail.

## **3. GRADES AND TYPES**

**3.1 Grades** — Unless otherwise agreed to between the purchaser and the vendor, the material shall be of the following seven grades:

<i>Grade Designation</i>	<i>Mass/Individual Piece</i>
Super Jumbo	Above 340 g
Jumbo	285 to 340 g
Large	225 „ 284 g
Medium	170 „ 224 g
Small	115 „ 169 g
Extra Small	50 „ 114 g
Tiny	Below 50 g

**3.2 Types** — Fresh frozen lobster tails shall be of two types, depending upon the colour of the meat, namely, (a)-snow-white to white, and (b) light pink to pink.

## **4. REQUIREMENTS**

**4.1 Hygienic Requirements** — The material shall be prepared, filled and processed under hygienic conditions; only in premises maintained in a thoroughly clean and hygienic manner [ *see* IS : 4303 ( Part II )-1967\* ] and duly approved or licensed by the authorities.

**4.2 Raw Material** — The raw material shall be fresh having its characteristic colour, appearance and odour. The meat shall not show any discolouration or deterioration and shall not give any off odour. The tails shall be free from eggs, saw dust, sand, dirt, and any other extraneous matter.

### **4.3 Processing**

**4.3.1 Preparation** — Fresh lobsters shall be first washed thoroughly with potable water to remove all the adhering sand, dust, loose eggs, etc.

\*Code for sanitary conditions, handling and transport in fish industry: Part II Sanitary conditions for fish processing units.

After beheading, the tails shall be cleaned so as to remove eggs, swimmerets and the alimentary tract. The material shall then be finally washed with potable water containing 5 ppm chlorine. It shall be stored and transported with sufficient ice to the processing factory within the minimum possible time.

**4.3.2 Freezing** — After proper washing with potable water containing 5 ppm chlorine, the lobster tails shall be either frozen in blocks or wrapped individually in polythene film or any other suitable moisture-proof covering already dipped in 5 ppm chlorine water for 5 minutes. In case of delay in keeping the material for freezing, the material shall be temporarily kept in chill room in 20 ppm chlorine water with suitable amount of ice. The material shall be quick frozen at or below  $-40^{\circ}\text{C}$  within the minimum possible time.

**4.3.3 Storing** — The frozen material shall be transferred to a storage room maintained at or below  $-18^{\circ}\text{C}$ .

**4.3.4 Grading** — Grading shall be done either before final washing and wrapping or after freezing, that is, before filling into the containers.

#### 4.4 Requirements for the End Products

**4.4.1** When thawed, lobster tails shall have colour, appearance and odour characteristic of the species. They shall be free from eggs, saw dust, sand, dirt and any other extraneous matter. They shall also be free from defects, such as dehydration, discolouration, deterioration, black spots and off odour.

**4.4.2** The microbiological count of the frozen lobster tails shall be as given below:

Total bacterial count per g, <i>Max</i>	$5 \times 10^5$
<i>E. coli</i> per g, <i>Max</i>	20
<i>Salmonella</i>	Absent
Coagulase positive <i>Staphylococci</i> , <i>Max</i>	100

NOTE — The Indian Standard methods of test for these are under preparation. Until these are published, the methods shall be subject to agreement between the purchaser and the vendor.

### 5. PACKING AND MARKING

**5.1 Packing** — The frozen material shall be packed in plywood or deal-wood cases or cardboard cartons. The container shall be bound securely by nylon or iron hoops and stored at or below  $-18^{\circ}\text{C}$ . The mass of the thawed material shall be not less than that of the net mass declared on the package.

## **IS : 3892 - 1975**

**5.2 Marking** — Each container shall be marked with the following:

- a) Name, grade and count of the material with brand name, if any;
- b) Name and address of the manufacturer;
- c) Size and type;
- d) Batch or code number;
- e) Gross and net mass of contents; and
- f) Country of origin.

**5.2.1** Each container may also be marked with the ISI Certification Mark.

**NOTE** — The use of the ISI Certification Mark is governed by the provisions of the Indian Standards Institution ( Certification Marks ) Act and the Rules and Regulations made thereunder. The ISI Mark on products covered by an Indian Standard conveys the assurance that they have been produced to comply with the requirements of that standard under a well-defined system of inspection, testing and quality control which is devised and supervised by ISI and operated by the producer. ISI marked products are also continuously checked by ISI for conformity to that standard as a further safeguard. Details of conditions under which a licence for the use of the ISI Certification Mark may be granted to manufacturers or processors, may be obtained from the Indian Standards Institution.

## **6. SAMPLING**

**6.1** The method of drawing representative samples and criteria for conformity shall be as given in Appendix B of IS : 6122-1972\*.

## **7. TESTS**

**7.1** Tests shall be carried out as specified in 3.1, 3.2, 4.2, 4.3.2 and 4.4.2 of this standard.

**7.2 Quality of Reagents and Ingredients** — Unless specified otherwise, pure chemicals and ingredients of a quality suitable for microbiological analysis shall be used.

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\*Specification for seer fish (*Scomberomorus* spp. ), frozen.

# INTERNATIONAL SYSTEM OF UNITS (SI UNITS)

## Base Units

Quantity	Unit	Symbol
Length	metre	m
Mass	kilogram	kg
Time	second	s
Electric current	ampere	A
Thermodynamic temperature	kelvin	K
Luminous intensity	candela	cd
Amount of substance	mole	mol

## Supplementary Units

Quantity	Unit	Symbol
Plane angle	radian	rad
Solid angle	steradian	sr

## Derived Units

Quantity	Unit	Symbol	Conversion
Force	newton	N	1 N = 1 kg.m/s <sup>2</sup>
Energy	joule	J	1 J = 1 N.m
Power	watt	W	1 W = 1 J/s
Flux	weber	Wb	1 Wb = 1 V.s
Flux density	tesla	T	1 T = 1 Wb/m <sup>2</sup>
Frequency	hertz	Hz	1 Hz = 1 c/s (s <sup>-1</sup> )
Electric conductance	siemens	S	1 S = 1 A/V
Pressure, stress	pascal	Pa	1 Pa = 1 N/m <sup>2</sup>

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